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## NOT YOUR MOTHER'S MEATLOAF

**The heat in this might actually scare your Mother.**

This meatloaf might look a little boring, but one bite will show you its anything but! Hot & savoury, your Mother will be asking for YOUR recipe. ☐

### Heat Level



### Servings

4

### Prep Time

25 mins

## Cook Time

55 mins

## INGREDIENTS:

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- 900 grams ground beef
- 2 eggs, lightly beaten
- 1 medium onion, finely chopped
- 2 tbsp., plus 1 tsp. Worcestershire sauce
- 1 ½ tsp. Colman's Mustard Powder
- ½ tsp. freshly ground pepper
- 1 cup seasoned bread crumbs
- ¾ cup beef broth
- 1 tbsp. olive oil
- ¼ cup ketchup

## INSTRUCTIONS

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Preheat oven to 180°C.

In a large bowl, combine beef, eggs, onion, 2 tbsp. Worcestershire sauce, Colman's Mustard Powder, pepper and bread crumbs. Mix well until all ingredients are incorporated. Use your hands if you have to people! This is a dirty job but someone has to do it.

Add beef broth to mixture and knead until fully blended. Oil the inside of the loaf pan and add meat mixture, patting until evenly distributed. In a small bowl, mix ketchup and 1 tsp. Worcestershire sauce. Spread on top of meatloaf. Bake for 45-55 minutes.

Cut into thick pieces, pat yourself on the back for a job well done & enjoy!

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